



2220 Pine View Way P.O. Box 4559 Petaluma, CA 94955-4559  
 Telephone: (707) 765-6666 Fax: (707) 765-6674  
 e-mail: info@scottlab.com website: www.scottlab.com



# TANIN GALALCOOL

*Specific tannin for the protection and treatment of white must and wine*

Tanin Galalcool is derived from the gall nut of oak trees. It was specifically developed for addition to white wines because it is colorless. Tanin Galalcool inhibits laccase activity and is recommended for use on grapes that have *Botrytis*, other molds, or rot. This tannin also prevents oxidation and protects against browning. When Tanin Galalcool is used in finished wine it can add structure while eliminating protein excess.

## **RECOMMENDED DOSAGE**

- Up to 10g/hl of white juice (0.80lb/1000gal)
- Up to 30g/hl of white wine (2.4lb/1000gal)

Dissolve the necessary quantity of Tanin Galalcool in 10 times its weight in warm water (35°C/95°F). Add to wine or must during a pumpover to obtain good homogenization.

If the addition of Tanin Galalcool is post-fermentation, it is recommended to wait 35 weeks before proceeding with normal rackings, fining and bottling.

## **PACKAGING**

1kg Bags

## **LABORATORY TRIAL PREPARATION**

Prepare a 4.5% Galalcool solution by adding 4.5 grams of Galalcool to 80ml of deionized water in a 100ml volumetric flask. When dissolved, bring to volume of 100ml.

### **Laboratory Trial Recommendations:**

*Per 375 ml bottle*

<u>Target Addition</u>	<u>lb/1000 gallon</u>	<u>mls of 4.5% Tanin Galalcool</u>
5 g/hl	0.41	0.41
6 g/hl	0.50	0.50
7 g/hl	0.59	0.59
8 g/hl	0.67	0.67
9 g/hl	0.76	0.76
10 g/hl	0.83	0.83

Allow wine samples to polymerize by waiting 12-24 hrs before tasting results.

*The information herein is true and accurate to the best of our knowledge, however, this data sheet is not to be considered as a guarantee expressed or implied, or as a condition of sale of this product.*

*Last updated 10/11/02*